

# LLOYD BROTHERS

## 2021 Adelaide Hills Picpoul



**Vintage**  
2021

**Region**  
Adelaide Hills

**Grape Variety**  
100% Estate Grown  
Picpoul

**Alcohol**  
12% alc/vol

### **Vineyard**

Fruit was handpicked from Block 10 of Lloyd Brothers Adelaide Hills vineyard on The Range. Picpoul was grafted onto to 20+ year old rootstock which allowed for all that energy to be focussed into establishing the new grafts.

### **Geology of the Adelaide Hills Estate**

Located on the Burra Group Geology which is some of the oldest in the region: c. 750 million years. More particularly the Belair Subgroup which is laminated, grey siltstone.

### **Winemaking**

A near perfect vintage in the Adelaide Hills in 2021. A long slow, cool vintage lead to great flavour development at low baumes whilst retaining great acidity. Fruit from the estate was hand-picked and whole bunch pressed with just the freerun juice being used for the Estate Picpoul. The juice was settled prior to a long, cool ferment which helped to maintain all the lovely notes from vintage 2021.

Following ferment, the wine spent at least one month on lees with regular stirring to help build palate weight and mouth feel.

Vegan friendly.

### **Tasting Note**

Pale in colour with a tinge of green, this bright, fresh Picpoul has lifted aromas of lemon myrtle, white blossoms and citrus. The palate displays green apples and honeysuckle with a mouth-watering acidity finishing with mineral notes of grey siltstone. A lovely fresh, crisp and rare white wine.